



WAYNE'S BEER BREAD

- 3 cups self-rising flour
- $\frac{1}{2}$ cup white sugar
- 1 12oz. bottle of flat beer

OPTIONS:

a) Add $\frac{1}{2}$ cup of filling material of your choice.

EX.: $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ cup dried cranberries,
 $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup raisins,
 $\frac{1}{2}$ cup chocolate chips, etc.

b) If you like garlic bread, try adding garlic powder, starting with about $\frac{1}{2}$ tsp, and increasing the amount with your next bread if you so desire.

Mix flour and sugar. Add beer, mix well. Fold in filling material, if desired. Put into a greased 9" x 5" x 2 $\frac{3}{4}$ " loaf pan.

Insert pan into 12" DO, or use a well greased 8" DO without a pan. Bake at 350° F for an hour.

Allow to cool in pan (or DO) for about 30 min. to retain shape. Turn out and slice.

Freezes well. Great toasted!

*from the files of
Stan Kowalski Jr.*